



Group Package Platters

Minimum of 10 guests applies for all platters. All platter inclusions below are based on 10 guests.

Premium Antipasto Platters – \$15 per person (minimum 10 guests per platter)

(this platter may vary slightly pending seasonal produce availability)

600g selected artisan salted & cured meats including prosciutto, salami, pancetta

800g mixed antipasto, dolmades, olives, roasted mediterranean vegetables

250g torn bocconcini

250g x 3 variety trio deli style freshly prepared dips, served w baked baguette, grissini & lavosh

Chilled Seafood Platter - \$25 per person (minimum 10 guests per platter)

Chilled smoked salmon 600g

Whole fresh ocean king mooloolaba prawns (served shell on) 2kg

Freshly shucked pacific oysters x 3 each

Lemon, cocktail dipping sauce , fresh crusty rolls, butter

Premium Sushi Platter - \$12 per person (minimum 10 guests per platter)

Chilled, assorted sushi, nori, tuna & salmon nigiri together w fresh vietnamese rice paper rolls & condiments

Cheese Platter - \$ 15 per person (minimum 10 guests per platter)

Three farmhouse cheese, 36 month vintage cheddar, gippsland triple cream brie, french blue, grapes, strawberries w dried fruits, roasted cashews & assorted crackers (gfo)

Savoury Platter - \$18 per person (minimum 10 guests per platter)

Spiced ½ moon singapore curry puffs x 10p/c

Flaky spinach & ricotta puffs x 10p/c

Pale ale battered ocean perch fillets x 10p/c

Salt n' pepper calamari fritti

Crispy vegetable spring rolls (50g) x 10p/c

Beef n' barossa shiraz baby pies x 10 p/c

Californian skin on fries

W tomato, sweet chilli, & tartare sauce – lemon wedges

Deli Sandwich Platter - \$15 per person (minimum 10 guests per platter)

Ancient grain wrap/ roast kumara, bocconcini, basil pesto, peppery rocket ,chargrilled capsicum

Soft flour tortilla, 'royale' shaved leg ham, chilled salad, olive mayo, semi dried tomatoes

Dark rye ribbon sandwiches/ chilled 'tassie' smoked salmon, spiced philly cream cheese, red onion, cucumber & baby capers

'New york' crusty baguette/ 'royale' shaved leg ham, danish salami, pastrami, french brie, pesto mayo, sliced dill pickled cucumbers, green oak leaves

Dessert Platter - \$10 per person (minimum 10 guests per platter)

A selection of small bite size homemade tasters 4p/c, fresh strawberries

Please note: All lunch platters will be delivered between 12:30pm and 1:00pm.
Dessert platters will be served between 2:30pm and 3:00pm.



BRISBANE
RACING CLUB

The Brisbane Racing Club events team are able to answer any queries you may have about holding your event at the Brisbane Racing Club. Please call (07) 3268 2171.
FOR MORE INFORMATION PLEASE VISIT BRC.COM.AU